

THE HOME, ITS PROBLEMS AND ITS INTERESTS



THE FIRST OF THE FALL JACKETS.

The first cold days of autumn make one's thoughts turn to the question of coats, and there is nothing that will fill in so thoughtfully and so much general wear as a covert coat. The one pictured shows the smart broad shoulder, the closer fit at the waist, and sleeve that is fashionably full at the top, tapering in at the wrist to a smart cuff. Stitched strappings are the only attempt at trimming, and these follow the severe simplicity of the accepted tailor mode. The collar, with lapels, is after the mannish style, and the fastening is effected invisibly under a fly down the center front. Rows of machine stitching afford a smart finish.

GOOD THINGS TO EAT AND HOW TO MAKE THEM

Some Dainty Recipes for Dainty Things to Eat and Drink in Summer.

Frozen Bananas. A delicious and cheap dessert. Slice the bananas and sprinkle at once with lemon juice to prevent them from turning black. Place on the ice for an hour, then mash with a wooden spoon and stir into the mixture three-quarters of a cup of powdered sugar, and the beaten whites of two eggs. Freeze for five minutes and add a pint, more or less, of whipped cream and a cupful of chopped English walnuts from which the skins have been removed.

Frozen Rice Pudding. Make a poor man's pudding by cooking slowly in the oven for two hours one quart of milk and two even tablespoonfuls of rice with ten bunches of sugar. When cool flavor with vanilla, remove all traces of crust and freeze.

Cheese Balls. Cheese balls to be served hot with salad are made with the whites of two eggs well beaten, one cupful of dry cheese, grated, a pinch of salt, and three drops of Worcestershire sauce; mold into tiny balls, roll in fine bread crumbs, lay in a wire basket and fry in hot deep fat until brown. These balls are very palatable served with crisp buttered toast for a supper dish.

Cool Homemade Beverages. An ever-ready lemonade is good at this season. The following lemon syrup can be bottled and kept for use. Boil two pounds of loaf sugar in half a pint of water to a thick, creamy syrup, then add to this one-half ounce of citric acid, and the juice of four lemons and bottle. Use a spoonful in a glass of plain or aerated water as you please.

For orange syrup, rub off the rind of four bitter oranges on lumps of sugar, scrape it on the sugar, and put it into a pan with some sugar syrup—made by boiling one pound of sugar with half a pint of water for twenty-five minutes, and leave it for six hours; then add one breakfastcupful of orange juice, as well as the juice of two lemons. Stir it well, pour it off into bottles, cork these down tightly, fasten with wire, stand them in a saucepan of cold water, and boil gently for six minutes; then take them out, leave them till cold, when you seal down the corks, and leave them in a cold place, in a leaning position, till wanted.

New Confections. The latest device of the caterers is a strawberry box of pastry, the exact facsimile of the wooden box in which berries are brought from the market. In these are served ice cream with berries and whipped cream. There are also the individual boxes, which are especially pretty for serving berries in at this season.

Another confection is a mushroom meringue, the under part, like the fun-

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A TRULY SEASONABLE DINNER THAT IS NOT HARD TO PREPARE

The Goods Selected Are the First Fruits of Our Own Market---Not Brought in From All Climates.

By CORNELIA C. BEDFORD.

The temptation to those of us who live in cities and have the products of all climates brought to our markets is to select goods which are either out of season or, at least, when the season really appears, we have lost our first keen relish and look upon vegetables or fruit as an old story. Fifty years ago our grandmothers were more than gratified if they could have the first spring lamb and green peas by the Fourth--now we want them on Easter; nor do we have any difficulty in obtaining them, providing our purse is well supplied, but they come from other climates and sadly lack the sweet taste of the home grown. So, for our scheme of a really seasonable dinner of our own first fruits, let us stung with these two products and to them add others in this fashion:

Cream of Onion Soup.
Roast Lamb, Mint Sauce.
Boiled Rice.
Tomato and Cucumber Salad.
Wafers.
Raspberry Ice.
Coffee.

A Small Leg of Lamb.

In purchasing the meat select a small leg with loin attached. When delivered, trim off any extra fat and keep in a cool place until needed in the kitchen. Lamb should always be thoroughly cooked, as it is less readily digested than the mature mutton, therefore allow ten minutes extra for each pound, and ten minutes extra for heating through. Have the oven very hot that the outside may sear quickly. Rub the meat over with a little flour, dredge with salt and pepper, stand on a rack in the dripping pan and place in the oven. Let the fat scorch, a few spoonfuls of boiling water may be poured into the pan, as the fat melts it is used for basting. For this hot operation a long-handled spoon is needed, a few spoonfuls of the meat and trimmings are ladled over the meat and the oven closed. This should be repeated every fifteen minutes during the roasting. When the meat is done a brown gravy may be prepared to be used the next day in gravy, the remainder of the roast into a rechouffe.

The Preliminary Cooking.

This part of the cooking is done within the hour or two immediately preceding the dinner, as the meat should go from the oven direct to the table, but earlier in the day much of the meat can be prepared in readiness. Of less and ice creams, it is usual to allow a quart for five people, but of the raw ingredients a little less than that amount is needed, since mixtures swell slightly during the freezing process. With these proportions in mind it will be easy to compute the quantity needed for a family. One full quart of raspberries, if very large and juicy, will yield nearly a pint of juice; after picking over the fruit is rinsed, mashed and heated just enough to break the seeds and remove the pulp. Turn into a double cheesecloth bag and press to exact every drop of juice. For this pint of juice dissolve two scant cupfuls of granulated sugar in one quart of cold water, boil for five minutes, then cool. Add to this the raspberry juice and two tablespoonfuls of lemon juice and mix thoroughly. This mixture is of delicious taste. Many of the freezers on the market turn with a crank, but are some which are automatic and only need to have the contents of the freezing can stirred through once or twice during the freezing process. To insure thorough freezing from center to circumference, they are a distinct advance over the old type of freezer, and as we know from experience, are thoroughly satisfactory and call for less muscular effort than the old kind.

Tomato and Cucumber Salad.

To prepare the palate for the cooling ice, a salad is to be served and this will combine cucumbers and tomatoes. Select the latter for evenness of size, smoothness and solidity, one for each person, and take half as many cucumbers. Several hours before dinner cut a slice from the stem of each tomato and with a teaspoon scoop out the seeds, then invert on a plate that all the water may drain off. Keep these shells on the ice until needed. Pare the cucumbers, removing a half inch or more from the stem end; cut into inch-wide quarters, then into dice. Drain and drop into ice water and make them crisp. The dressing should be the simple French one--four tablespoonfuls of olive oil, half a teaspoonful of salt, quarter teaspoonful of pepper and one tablespoonful of vinegar or lemon juice. Mix the first three ingredients, then drop the acid in slowly, stirring rapidly that it may be blended with the oil. Mix this with the drained and dried cucumber, fill the tomato shells. Arrange each filled tomato in a lettuce nest on a small plate. Should there be some leftover dressing, it may be dropped on each, but this rich dressing is better omitted at this season with the dinner.

Mint Sauce.

The mint sauce is the third cold dish which can be prepared in advance. Pick the leaves from the mint stalks, wash and rinse thoroughly, then chop fine. Cover a half cupful with a cupful and a quarter of vinegar which is not too strong, add two tablespoonfuls of powdered sugar and stand in a cold place, stirring occasionally until the sugar is dissolved. This is served without straining in a sauce boat.

The Proper Way to Cook Rice.

The fat lamb and mutton is laxative in its nature, and for that reason the starchy vegetable served with it should have the opposite tendency. This is why rice forms an ideal combination with this meat and is usually served with it, while the acid of the tomato gives the necessary tone to the stomach. We of the North are so much addicted to the potato that we serve it on every occasion, and for this dinner a dish of potatoes may be added if there are those in the family who insist on having them, but they are not really needed. Rice to be properly cooked should be up by itself. To attain this result is extremely easy. Have ready a large kettle of rapidly boiling water--four or five quarts at the least. Drop in a teaspoonful of salt, then add one cupful of raw rice which has been thoroughly washed in several waters. Keep the water at a mad gallop that the grains may be separated by the motion in the water from twenty minutes it will be done--test by rubbing a few grains between thumb and fingers. When no hard core can be detected turn into a sieve to drain off all water; cover the top with a towel and stand over a small saucepan of boil-

ing water or the top of the tea kettle for ten minutes. This will give a perfect result--one quite different from the sticky mass so often seen.

Green Peas.

It is usually easy to ruin peas in the cooking, a frequent fault being the too liberal use of water. For a quart of peas, measured after shelling, put into a saucepan a large tablespoonful of butter, a half teaspoonful each of salt and sugar and a dash of pepper. When melted, add the peas, cover and shake over the hottest part of the fire for five minutes; add three tablespoonfuls of water and draw to one side, where they will cook more slowly. Unless very old, they should be done in half an hour; add a spoonful or two more of water if in danger of burning, the quantity depending upon their juiciness. They should be almost dry when dished.

Cream of Onion Soup.

Onion soup is one of our most delicious summer cream soups. To make it take two bunches of onions, peel, trim and slice them. Place in a saucepan with three cupfuls of water and one teaspoonful of butter and simmer until sufficiently tender to press through a sieve. While they are cooking prepare a cream sauce with one pint of milk, one large tablespoonful of butter and two of flour. To this, when thick and smooth, add the onion pulp, season and cook for five minutes longer. If too thick, add a few spoonfuls of hot milk and serve with it a plate of fried croutons.

CARE OF BEDDING

How to Take Proper Care of the Pillows and Mattresses.

"Air your bedding thoroughly every morning," admonished an experienced housewife to a young housekeeper, "and you'll not only have better health, but the bed will be fresher and more comfortable. In addition to this, daily airing put the mattress, pillows, blankets, and pads out in the sunshine at least once a week and let them air for half a day. If possible find time to gently whip the pillows and mattresses with a light stick or rug beater, for some dust is bound to collect during a week's usage, and this--which is unhealthy if allowed to accumulate--in time breeds germs, besides taking elasticity from the feathers and making the hair filling in the mattress dull."

Many housekeepers are careful to change the bed linen and take pride in keeping it snowy white, yet they do not pull the beds apart often enough. Careful women not only daily air all the bedding, but during the weekly sunning the springs are taken out, dusted and wiped off with a damp cloth, and there are wooden slats under the springs they are washed off in hot suds and put out in the sunshine to dry. The bed is next taken apart and brushed with a stiff whisk broom in the tiny crevices where dust collects, and then wiped off with a damp rag, and either taken outdoors to air or placed near the windows where the sunshine reaches it.

Occasionally even the best of mattresses should be pulled apart and made over by an expert workman and covered with new ticking. Feathers, however, may be put in new cases at home if a



JAUNTY SHIRT WAIST SUITS.

The popularity of the shirt waist suit is by no means on the wane, and the designs are many and varied. Here we show one of chameleon blue silk, and trimmed with tiny bows of black velvet ribbon. The same decoration is applied on the cuffs of short sleeves. A fastening is effected in back with small embroidered buttons. Ruffles corresponding with those on blouse may be used as a foot trimming on skirt.

housewife does not think the work of changing, airing and sunning them too hard. They should be taken from the ticking once a year and put in a clean sheet and sunned for four or five days. Care must be taken when changing them or many will be lost. The best way is to take the pillows into a room closed tight and then empty the feathers into clean sheets, then turn up and take them out into the sunshine. Women will save themselves the difficult task of picking small feathers and down from their hair, where it is bound to stick, if they wrap towels around their heads.

After four days in the hot summer sun the feathers should be as elastic and crisp as new, unless they are broken and old, in which case the best thing to do is to burn them.

An inexperienced woman should be warned against buying freshly plucked feathers, for they contain some animal matter in the quills until properly cured, and this substance will breed vermin.

One way to tell when the feathers are old and dirty is by the way motes hover about the pillows, and any woman who constantly sees little millers flying around her bedding should take warning. Clean the feathers and put them in new cases and motes will disappear as pillows are improved.

A Few Suggestions For the Housewife

When a window is hard to open you will find that rubbing the sash cords with soft soap ends the difficulty.

A sofa pillow filled with sweet clover gives a delicious and refreshing odor. Many prefer clover to a pine filling.

In hanging clothes to dry, always hang the stockings by the toes, nightdresses from the shoulders and skirts from the hem.

To make boots waterproof, mix a little mutton suet and beeswax together and apply it to the soles of boots and lightly over the edges where the stitches are.

New shoes are often difficult to clean. Take a cut lemon, rub it over the leather and then leave the shoes to dry, when they will be found to take the polish beautifully.

A few sprays of mint add to the flavor of iced tea. It gives a delicious flavor to hot tea also. A bowl of mint in the center of the table is a pretty centerpiece for breakfast. Mint as a garnish is extensively used in some parts of the country. It is especially good with lamb salads or cold lamb.



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